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Recipes



Indo-Chinese

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Indo-Chinese
Menu

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Ingredients

Cornflour	2 tbsps.
Cabbage grated	2 cups
Soya sauce	1 tbsp.
Carrot grated	½ cup
Onion chopped	¼ cup
Green chillies chopped	1 tbsp.
Chopped garlic	1 tbsp.
Coriander leaves chopped (optional)	1 tbsp.
Sugar	1 tsp.
Ajinomoto	¼ tsp.
White pepper powder	½ tbsp.
Oil	2 tbsps.
Oil	For frying
Salt	To taste

Veg Manchurian



Method

1. Squeeze out excess water from grated cabbage. Mix grated carrot and cornflour into this. Rub this thoroughly to form a dough.
2. Shape into small balls and deep fry in medium hot oil till light brown.
3. Heat 2 tbsps. of oil in a wok. Add chopped green chillies, chopped garlic and spring onions. Cook for about half a minute.
4. Add water or stock.add salt, pepper powder, Ajinomoto, sugar and Soya sauce. Bring it to a boil. Thicken with cornflour dissolved in cold water
- 5.Add fried balls and serve garnished with Chinese parsley.



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